

BUTTERY SHORTBREAD COOKIES

By Kimberli Washington, Public Information Office



Ingredients:

- 2 sticks unsalted, room temperature butter
- ½ cup sugar
- Pinch of ground ginger
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour

Directions:

- Pre-heat oven to 325 degrees.
- Use a stand mixer to cream butter and sugar together until light and fluffy.
- Slowly add in ginger and vanilla extract. Mix to combine. Slowly add in flour and mix all ingredients together until combined well.
- Cover and refrigerate for 20 minutes. Roll out chilled dough and cut into desired shapes.
- Place on a non-stick cookie sheet, at least an inch apart. Bake for about 12 minutes (or until edges begin to brown).
- Let rest before serving and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.